



The Lodge Celebrates Thanksgiving Day

Colt & Alison, Oak Room, Trophy Room and The Terrace Room

Thursday November 25, 2021

11:00 a.m. – 2:30 p.m.

\$95/Adult and \$35/Child

Breads, Pastries, and Fruit

Corn Muffins, House-Made Biscuits
Milk Rolls, Parker House Rolls, Whipped Butter, Seasonal Jam
Fruit, Yogurt, Granola

Salads to Share

Brussels Sprouts, Heirloom Apples, Pomegranate, Almonds, Blue Cheese, Honey Vinaigrette
Classic Caesar Salad with Parmesan and Garlic Croutons

Chilled Seafood Station

Fresh Shucked Cold Water Oysters
Poached Georgia Shrimp, Snow Crab Claws
Cocktail Sauce, Horseradish, Louie Sauce & Lemons

Traditional Thanksgiving Entrees

Smoked Turkey Breast with Pan Gravy and Cranberry Chutney
Herb Crusted Prime Rib with Horseradish Cream
Smoked Ham with Honey Bourbon Glaze
Orange Maple Mustard Glazed Salmon
Butternut Squash Gnocchi, Maitake Mushrooms, Onion Soubise, Sage-Brown Butter

Family Style Sides

Traditional Stuffing
Garlic and Herb Potato Purée
Sweet Potato Soufflé, Toasted Marshmallow
Butter Glazed Carrots
Green Bean Casserole

Desserts

Pecan Pie, Pumpkin Pie, Apple Cobbler, Cinnamon Roll Bread Pudding
Assorted Sweets and Mignardises